

Happy Valentine's Day

THREE COURSE PRIX FIXE MENU

3 courses \$60 per person



Setting the Mood Appetizers

RHODE ISLAND CALAMARI 16
zesty fried calamari tossed in garlic butter,
cherry peppers and drizzled with spicy mayo

JUMBO SHRIMP COCKTAIL 19

MARYLAND CRAB CAKE 17
over cusabi slaw salad and grain mustard
sauce

FRESH OYSTERS* 20
on the half shell with cocktail and mignonette
sauce

CHOP CHOP SALAD 13

CAESAR SALAD 12
with parmesan croutons and anchovies

SKIPJACK'S CLAM CHOWDER 8

LOBSTER BISQUE 14



Irresistible Entrees

SEAFOOD CASSEROLE 36
cod, scallops, shrimp, salmon and lobster
with jack cheese, lobster and sherry sauce
baked with lemon bread crumbs

SWORDFISH AU POIVRE 35
peppered swordfish and fresh creamy
mushroom risotto

GINGER SEA BASS 38
Asian vegetables and steamed white rice

CHICKEN PICATTA 31
a delicate sauce of white wine, lemon and
capers served with fresh linguini

THAI SALMON* 31
pan seared blackened salmon, stir fried
vegetables, rice noodles, Thai sauce

VALENTINE'S SURF AND TURF* 35
steak tips and grilled jumbo shrimp served
with fresh vegetables

20 OUNCE RIBEYE* 45
served with house made mashed potatoes

Sweet Treats

**HOME MADE SALTED CARAMEL
CHEESECAKE CRUNCH 10**

CHOCOLATE BOMB
filled with chocolate and vanilla mousse and
covered with chocolate ganache 10

VERY BERRY SORBET
topped with Prosecco and fresh berries 10

**\$60 per person prix-fixe: includes choice of appetizer, entrée and dessert*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*